

SHARED ITEMS

SOFT PRETZEL \$12 (V)

Jumbo Bavarian-style pretzel, served with house wiz and hot honey mustard.

CINCINNATI POUTINE \$10

Tater tots loaded with our coney sauce, chopped onion, yellow mustard & sharp cheddar.

FAIR FRIES \$6 (GF, VG)

Fresh house cut fries, tossed in sea salt & fresh cracked pepper

TEMPURA GREEN BEANS \$7 (GF, V)

Fresh green beans battered in an Angry Orchard tempura served with garlic ranch

BUFFALO CHICKEN DIP \$11

Braised chicken, house wiz & signature buffalo sauce topped with bleu cheese crumbles & scallions. Served with fresh tortilla chips.

NACHOS \$11 (GF, V)

Fresh tortilla chips, house wiz, diced tomato, onions, jalapeños, and tomatillo-avocado salsa with sour cream drizzle and topped with scallions and your choice of: *Pollo, Carnitas, Barbacoa, Fajitas* (veg)

MAC & CHEESE \$8 (V)

Elbow macaroni, house wiz, smoked gouda, & cheddar, topped with toasted pretzel crumbles & parsley.

Load it up!

- Bacon \$2
- Hot Pepper Mix \$1
- Tomatoes \$1
- Braised Chicken \$2
- Braised Beef \$2
- Braised Pork \$2
- Grilled Fajitas \$2

WINGS

TRADITIONAL WINGS \$12 (GF)

Nashville Hot \$13

Over one pound. Choose from House Buffalo, Garlic Ranch, Cherry Coke BBQ or Hot Honey Mustard. Served with bleu cheese & celery.

BONELESS WINGS \$10 (GF+)

Nashville Hot \$11

Grilled or Breaded house cut boneless wings. Choose from House Buffalo, Garlic Ranch or Cherry Coke BBQ. Served with bleu cheese & celery.

NASHVILLE HOT

Available in **Hot** or **Mild**

CHICKEN SANDWICH \$9

Fried breast, house slaw, served on toasted white bread with house pickles.

FISH SANDWICH \$9

Fresh seasoned cod, house slaw, served on toasted white bread with fresh lemon wheel.

WINGS \$13

Over a pound of wings, served with house pickles on white bread.

PIZZA \$13

Nashville Hot chicken, smoked gouda, house pickles, slaw & garlic ranch.

PIZZA HAND STRETCHED DOUGH

Add gluten free crust \$2

SO CHEESY \$12 (GF+, V)

ALL OF THE CHEESE, house marinara.

PEPPERONI \$12 (GF+)

Simple and classic: pepperoni, house marinara, mozzarella-provolone.

MUSHROOM \$12 (GF+, V)

Crimini mushrooms, house marinara, mozzarella-provolone.

SUPREME \$13 (GF+)

Pepperoni, sausage, hot peppers, crimini mushrooms, onion, house marinara, mozzarella-provolone.

BBQ CHICKEN \$13

Fried chicken tossed in cherry coke bbq sauce, mozzarella-provolone, cheddar cheese, diced red onions & tomatoes, topped with fresh cilantro & scallions.

SANDWICHES

Add fries or tots for \$3

PHILLY CHEESESTEAK \$10

Shaved top sirloin or braised chicken, house wiz, & onion served on an Amoroso roll.
Add mushrooms \$1, peppers \$1

DINER BURGER

All beef patty, American cheese, lettuce, tomato, onion, house pickle & fancy sauce.
Single \$6, Double \$8, Triple \$10

TWIN CONEYS \$7

Hebrew National hot dogs, coney sauce, yellow mustard, & onion served on grilled split-top buns. *Cincinnati style \$1*

FISH SANDWICH \$9

Fresh cod, lettuce, tomato & onion served on toasted white bread, finished with lemon caper aioli.

GRILLED CHICKEN \$9

Grilled chicken breast, lettuce, tomato, onion served on toasted brioche bun finished with hot honey mustard. Add Bacon 2\$

BLACK BEAN BURGER \$8 (VG)

House made, vegan and gluten free black bean patty, avocado spread, pico de gallo, tomatillo-avocado salsa & shredded lettuce

SALADS

STANDARD SALAD \$7 (GF, V)

Mixed greens, sunflower seeds, smoked gouda, tomatoes & scallions, tossed in buttermilk vinaigrette

Add Chicken \$3 / Nashville Hot Chicken \$5.

THE COBB \$9 (GF)

Romaine tossed in Brown Derby Dressing, garnished with rows of tomatoes, bleu cheese, bacon, hard-boiled egg & avocado

Add Chicken \$3 / Nashville Hot Chicken \$5
Grilled Shrimp 5\$ / Black Bean Patties \$5

SOUTHWEST CHICKEN SALAD \$11 (GF, V)

Spring mix, Romaine, roasted corn salsa, house stewed black beans, diced tomatoes, queso fresco, cilantro ranch, nacho strips, chili lime chicken breast

Substitute nashville hot chicken \$2 / grilled shrimp \$2 / black bean patty \$2

TACOS

Single \$3 / Trio \$8 / Half Dozen \$15 / Dozen \$28
flour tortillas available

POLLO (GF)

Ancho chile braised chicken thigh, garnished with queso fresco, tomatillo-avocado salsa, scallions & cilantro.

CARNITAS (GF)

Chipotle braised pork shoulder, garnished with pineapple salsa, sofrito crema, scallions & cilantro.

BARBACOA (GF)

Chile braised beef tri-tip, garnished with red radish, chipotle mayo, scallions & cilantro.

PESCADO (GF)

Cornmeal dusted cod, garnished with citrus slaw, cilantro-lime ranch & jalapeno.

FAJITAS (V)

Grilled peppers, onions, and mushrooms with house seasoning, cilantro ranch, pico de gallo, scallions & cilantro

DESSERT

NUTELLA STUFFED SNICKERDOODLE \$8

Local brown sugar snickerdoodle cookie stuffed with Nutella, topped with chocolate syrup, vanilla ice cream & whipped cream.

(V) VEGETARIAN / (VG) VEGAN

(GF) GLUTEN FREE / (GF+) GLUTEN FREE UPON REQUEST